

Cocktails

Daio CollinsRoku gin, Aperol, rhubarb, verjus	145:-
MijotoBacardi Oro, mint stinger, coconut water, pineapple, lime	145:-
Jasmine CoolerHaku vodka, Jasmine thé, cucumber, lemongrass	145:-
Ourin JulepMaker's Mark, japanese apple, sage, elder	145:-
Lychee "Martini style"Haku vodka, Szechuan pepper, lychee, sweet vermouth	145:-

SIGNATURE DRINKS

Litchi HighballRoku gin, litchi, coconut water, apple, tonic	145:-
Cori-LeeRoku gin, coriander, matcha, gomme, lime	145:-

Edamame for sharing 46:-

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Sushi & raw bites

Nigiri 1 / Tuna, ailoi	30:-/pcs
Tonfisk, vitlök	
Nigiri 2 / Torched salmon, dill, lemon mayonnaise	26:-/pcs
Lax, citron, dill	
Premium nigiri 1 / Bluefin tuna, lime zest	60:-/pcs
Bläfenad tonfisk, limeskal	
Premium nigiri 2 / Torched salmon, black truffle	50:-/pcs
Halstrad lax, svart tryffel	
Premium nigiri 3 / Wagyu, sea salt	75:-/pcs
Ryggbiiff Wagyu 10+ Kagoshima	

8 PCS / SERVING

Maki 1 / Shrimp tempura, spring onion, torched mayo, coriander	157:-
Räkor, vårlök, koriander, majonnäs	
Maki 2 / Spicy tuna, avocado, cucumber, pickled radish	169:-
Tonfisktartar, koreansk chilisås, avokado, gurka, rädisa	
Maki 3 / Salmon, ramson aioli, teriyaki, tempura crunch	160:-
Lax, vitlök, teriyakisås	
Maki 4 / Sweet potatoe, avocado, chili	159:-
Sötpotatis, chiliteriyaki, avokado	
Premium maki 1 / Shrimp tempura, black truffle, spring onion, truffle mayo	179:-
Räka, svart tryffel, vårlök	
Premium maki 2 / Wagyu Kagoshima, black truffle	295:-
Ryggbiiff Wagyu 10+, svart tryffel	
Premium maki 3 / Wagyu Kagoshima, caviar	325:-
Ryggbiiff Wagyu 10+, kaviar	

Dumplings

ALL DUMPLINGS PLATES GENTLY COMES IN FOUR WITH HOUSE DIP SAUCES

Steamed gyoza 1 / Lobster, lemon grass, chili & lobster oil	115:-
Hummer, citrongräs, skaldjursolja	
Steamed gyoza 2 / Mint, coriander, chili, crispy rice	98:-
Mynta, koriander, chili	
Fried wonton / Chicken, teriyaki, water chestnut	107:-
Kyckling, vattenkastanj, soja	

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Snacks, cold dishes & salads

Baby spinach / Lime leaf, bean sprout, wasabi sesame seeds	49:-
Spenat, limeblad, sesamfrön	
House kimchi / Chinese cabbage, fermented	49:-
Syltad ingefära och kål	
Tuna tartar / Papaya, furikake, roasted spicy sauce	151:-
Tonfisk, papaya, rostad chilisås	
Sashimi / Sirloin, grilled baby cauliflower, QP-mayo, tempura crust	148:-
Ryggibiff, blomkål, tempura	
Melon salad / Gochujang, coriander	85:-
Melon, koreansk chilipasta, koriander	
Mango salad / Lettuce, lime, radish	85:-
Mango, frissésallad, rädisa	
Rock shrimp tempura / Garlic & chili	153:-
Friterade räkor, chili, koreansk chilimajonnäs	
Tempura corn / Black truffle, miso mayo	127:-
Majskorn, sommartryffel, misomajonnäs	

Robata grill

Chicken satay / Grilled lemon, peanuts	138:-
Kycklingspett, jordnötssås, grillad lime	
Bimi / Kizame dressing, avocado, chili panko	135:-
Broccolini, kizamedressing, avokado	
Prawns / Pak choi, lotus root	136:-
Grillade räkor, pak choi, lotusrotschips	
Sir loin 250g / Perfect to share or not	260:-
Mangold, kinesisk grillsås, silverlök, sichuanpeppar	

Signature dishes

Chicken buns / pickles, steamed buns, char-siu sauce	215:-
Långbakad kycklingstek, pickles, char-siu sås	
Veg Friterad tofu, pickles, char-siu sås	
Peking duck / Mandarin pancakes, ginger sprouts, apple hoisin	210:-
Ankspett, äpple & hoisinsås, mandarinpannkakor	
Boo ssam / Scallion & gringer dressing, lettuce, Korean radish	210:-
Läggklubba, bladsallad, chilimarineras rättika, bladsallad	
Veg Sojaspett	

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Blow up the table

DIFFICULT TO CHOOSE? LET THE CHEFS BLOW UP THE TABLE 445:-/pp

01 / Sushi & Sashimi with raw signature salads & pickles
Sushi, sashimi, sallad

02 / Dumplings & dim sum style sharing
Dumplings, dim sum

03 / House selection of hot dishes
Varma rätter, kökets val

Beverages / A package selected by our beverage manager 395:-/pp
Dryck utvalt av vår sommelier

Blow up the table + sweets

DIFFICULT TO CHOOSE? LET THE CHEFS BLOW UP THE TABLE WITH A SWEET ENDING 510:-/pp

01 / Sushi & Sashimi with raw signature salads & pickles
Sushi, sashimi, sallad

02 / Dumplings & dim sum style sharing
Dumplings, dim sum

03 / House selection of hot dishes
Varma rätter, kökets val

04 / Delicious sweets
Dessert

Beverages / A package selected by our beverage manager 460:-/pp
Dryck utvalt av vår sommelier

Sushi blow up

LEAVE THIS ONE TO US 550:-/pp

01 / Miso soup of the day & Sashimi - 02 / Nigiri - 03 / Maki
Noga utvalda rätter av vår sushimästare

Sweets

INDULGE OR SHARE

House signature ice cream / Hibiscus, roku marinated berries, lime poppers 95:-
Hibiskussorbét, ginmerinerade bär, kokosgrädde

Petite cake / Marengue, wild strawberries, vanilla 95:-
Smultron, maräng, vaniljkräm

Violette bavaroise / licorice, raspberries, chocolate 95:-
Viol, lakrits, hallon, chokladpuffar

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Beverages

SWEET DRINKS & CIDER

Crabbies Ginger Beer 4% / 33 cl	79:-
Skottland, Edinburgh	
La Chouette Apple Cider 4,5% / 33 cl	95:-
Frankrike, Mont-Saint-Michel	
Sommersby Päron 4,5% / 33 cl	69:-
Danmark, Köpenhamn	
Stone's Ginger Joe 4% / 33 cl.....	65:-
England, London	
Stone's Ginger Wine 13,5% / 15 cl	79:-
England, London	

DRAFT BEER

Carlsberg Export 5% / 40 cl	72:-
Danmark, Köpenhamn	
Kronenbourg Blanc 5% / 40 cl	74:-
Frankrike, Strasbourg	
Asahi 5,2% / 40 cl.....	78:-
Japan, Osaka	

BOTTLE OF BEER

Carlsberg Hof 4,2% / 33 cl	59:-
Danmark, Köpenhamn	
Asahi 5,2% / 33 cl	68:-
Japan, Osaka	
Brooklyn Lager 5,2% / 33 cl	70:-
USA, New York	
Nya Carnegiebryggeriet 100w IPA 6,8% / 33 cl	85:-
Sverige, Stockholm	
Nya Carnegiebryggeriet Halo 4,5% / 33 cl.....	89:-
Sverige, Stockholm	
Brooklyn Bel Air Sour 4,5% / 33 cl.....	89:-
Sverige, Stockholm	
Yo-Ho Yona Yona Pale Ale 5,5% / 33 cl	95:-
Japan, Nagano	
Yo-Ho Aooni IPA 7% / 33 cl	95:-
Japan, Nagano	
Kona Big Wave Golden Ale 4,4% / 33 cl	65:-
USA, Hawaii	

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Beverages

NON-ALCO

Leitz Eins Zwei Zero Sparkling 0,0%	59:-
Tyskland, Rheingau. Riesling		
Carlsberg Non Alcoholic 0,5% / 33 cl	45:-
Danmark, København		
Kronenbourg Blanc 0,5% / 33 cl	48:-
Frankrike, Strasbourg		
Brooklyn Special Effects 0,5%	48:-
USA, New York		
Stone's Ginger Joe alkoholfri 0,0%	48:-
England, London		

SOFT DRINKS

Coca-Cola / 33 cl.	38:-
USA, Georgia		
Coca-Cola Zero / 33 cl.	38:-
USA, Georgia		
Fanta / 33 cl.	38:-
USA, Georgia		
Sprite / 33 cl.	38:-
USA, Georgia		
Kullamust Cloudy Äpple & Yuzu / 25 cl	42:-
Sverige, Göteborg		
Fentimans Victorian Lemonade Citron & Ingefära	42:-
England, Hexam		
Juice / 33 cl.	36:-
Sverige, Göteborg		

COFFEE & TEA

Capuccino	36:-
Caffe latte	36:-
Espresso	30/34:-
Black coffee	30:-
Drakblandning 'Lapsang Souchong' (Kina, Fujian. Svart, rökt)	40:-
Genmaicha (Japan, Shizuoka. Grönt, med råris)	45:-
Woojeon Eko (Korea, Jeju Island. Grönt, ungte)	54:-
Pai Mu Tan (Kina, Fujian. Vitt te)	61:-
Tamaryokucha Eko (Japan, Kuyshu. Grönt, tekulor)	73:-
Golden Monkey Superior Eko (Kina, Fujian. Svart, toppskott)	79:-
Jade Jasmin Pearls Eko (Kina, Fujian. Grönt, tekulor med Jasmin)	85:-

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